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MICHELIN STAR★

WRITTEN AND DRAWN BY SONG
BACKGROUND AND COLORING BY ANDREU
EDITED BY CHEF TASHWAN RYU, MICHELIN KOREA

EP. 41: LET'S DO IT.



RYUNIQUE?

A KITCHEN?!

IT'S THE NAME OF THE RESTAURANT
I'LL BE OPENING IN THE FUTURE.



RYU AND UNIQUE, THE ONLY ONE
OF TASHWAN RYU.

CHEMISTRY BOOKS...



AND EXPERIMENTING
APPARATUS THAT I USED IN
MIDDLE SCHOOL SCIENCE
CLASSES...



RYU, RATHER THAN A
KITCHEN...



IT LOOKS LIKE A
LAB.

MOLECULAR
GASTRONOMY.



THIS IS A PLACE
WHERE I CAN STUDY
MOLECULAR CUISINES.

MOLECULAR
GASTRONOMY?!



I GOT INTERESTED IN IT WHILE WORKING
AT A RESTAURANT IN ENGLAND CALLED
'FAT DUCK'.



FAT DUCK!! THE MICHELIN
3-STAR RESTAURANT THAT
SPECIALIZES IN MOLECULAR
GASTRONOMY!!



What's going on?

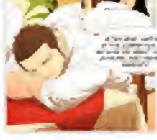


Notes are for study. The girl
thought I was a teacher. She was
so confused.



She said she was a teacher. I was so confused.

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